

PORTLAND PRICES LEASE

Now is the Time to Visit Portland!

When every one of her beautiful and attractive stores are filled with a large assortment of Summer Specials. The prices along many lines have been greatly reduced, and now that the summer theatres are open, wouldn't it be a wise plan to combine pleasure with business?

Think It Over.

Owen Moore & Co.
505-507 CONGRESS ST.

"Maine's Distinctive Store."

PORTLAND - MAINE

Big Reductions On the Following Goods:

CHILDREN'S COATS, sizes 6 to 14 were \$ 5.00, 7.98, 10.00, and 12.50. For Sale at one-half Price.

40 Sample Suits in Moree, Silk, Fancy Mixtures and plain color in Serges, \$25.00, 29.50, 35.00, 39.50, 42.50, 50.00, 65.00, 75.00. For Sale at one-half Price.

Express paid on purchases of \$5.00 or more.

The Greatest Sale Ever Known in Maine

July 3 to Aug. 3.

Everything in the Store reduced for the occasion.

You can buy Spring Suits, Coats, and Dresses, all desirable styles, at about 2-3 their value.

You can buy new summer Suits, Coats, Dresses, Waists and Skirts at 3-4 their value.

Make it your business to come to Portland. Buy a return ticket. Your fare will be paid within a radius of 100 miles from Portland. For particulars read the Portland Daily Press.

The Lewsen Asbury Co.
538 Congress Street,
PORTLAND, - MAINE.

"MEET ME AT HOOPER'S"

The "Caloric" Fireless Cook Stove does better cooking and baking than is possible by any other method. That may sound like a strong statement to you who do not know the possibilities of the wonderful time and labor-saving stove.

Food cooked in the "Caloric" are far more nutritious and palatable. The delicate, delicious flavor of meats are far more savory when cooked the "Caloric" way because none of the wholesomeness is lost by evaporation.

The "Caloric" roasts and bakes food in its raw state without first partially cooking it in an ordinary stove or reheating it before serving.

If you have never tasted food cooked in the "Caloric" cook stove, you cannot realize the vast difference in flavor.

Why not have a cool kitchen this summer? Prices, \$9.00 to \$21.50.

Free illustrated booklet on request.

Screen Doors, 98c. Porch Shades, 79c to \$5.50
Flags, 3c to \$15 Hammocks, 98c to \$17.50
Everything for summer comfort.

Oren Hooper's Sons,
Agents for Karpen Furniture.
The Household Outfitters.
PORTLAND, MAINE.

EASTMAN'S

A Millinery Opportunity

For a short time we will make up free of charge any untrimmed hat bought in the department. And at the same time we offer all our fancy feathers, flowers and wings at a discount of

1-3 Off

This unusual offering affords an opportunity to get another hat at a very low price.

Fine Outing Hats, all trimmed, from 75c to \$15.00

Peasant Hats, draped and faced, from 75c to \$2.00

Panamas and Javaz, scarf and silk trimmed, \$2.75 to \$15.00.

Reduced Prices in Our Tailoring Department

During the quiet period in our Custom Tailoring Department we will take orders for making Suits, Coats, and Skirts at reduced prices.

EASTMAN BROS. & BANCROFT,
Congress and Brown Streets,
PORTLAND, ME.

J. E. Palmer Co.
645 CONGRESS ST.
PORTLAND, MAINE

FOR THE

Summer Season

SPECIAL VALUES IN WAISTS

AT 98c, \$1.50, \$1.98,
\$2.98, TO \$5.00.

MACHINE-MADE DRESSES

in superb variety at

\$1.98, \$2.98, \$3.98, \$4.98

SUMMER OUTING HATS

silk draped, at

\$2.50, \$3.00, \$4.00, \$5.00

LINEN SKIRTS

\$2.50, \$2.98, \$3.98, \$5.00

LINGERIE DRESSES

\$4.98 TO \$25.00

LINEN SUITS

\$7.50, \$8.75, \$10.00,

\$12.50, \$15.00.

J. E. Palmer Co.,
645 Congress Street,
PORTLAND.

Porteous Mitchell & Braun Co.

Portland's Modern Department Store.

A Grand Showing OF Summer Apparel

All the very latest creations—the styles most in demand in the New York markets. Cool, beautiful dresses and coats of light weight wash fabrics.

A Special Showing of Wash Dresses

Beautiful garments of muslin and gingham in effective checks, stripes and plain colors. They come in high and Dutch necks, long or short sleeves, all sizes.

Our price, \$2.98

Others at \$3.00, 7.50, 10.00 and 12.50

Some Smart Styles in Ladies' Linen Suits

Just the kind of suits for warm weather—a big variety of splendid styles—all linen fabrics in natural linen color—jacket coats, stylish gored skirts. Some suits are quite plainly made, others are effectively trimmed.

Our price, \$5.00

Others at \$7.98, 10.00 and 15.00

Ladies' Linen Coats

Splendid New Styles
Coats of fine firm linen finished cotton in natural linen color, wash like a handkerchief, others of all pure linen goods, mostly 54-inch garments full of snap and style. Ideal coats for traveling, automobile or general wear. We have them as low as \$2.98

Others at \$3.98, 5.00 and 7.50.

A Fine Showing of Ladies' Silk Coats

A new full assortment of beautiful black silk coats, plain tailored styles or those that are effectively trimmed. Handsome Pongee silk coats in natural color, some with fancy sailor collar, snappy up-to-the-minute styles, thin, cool, dressy and very, very popular.

Our price, \$10.00

Others at \$15.00, 16.50 and 18.50.

Then there are Lingerie Dresses, Silk Dresses, Silk Waists, Tailored Waists, Lingerie Waists, Tab Dresses, Kimonos, etc., in grand assortment.

PORTEOUS MITCHELL & BRAUN CO.,
224-226 Congress St., PORTLAND, MAINE.

BUTTERMILK CHEESE.

An Improved Method For Obtaining This Product as Found by the Wisconsin Experiment Station.

An improved method of collecting curd from buttermilk and making it into products known as buttermilk cheese and buttermilk cream is described by Professor J. L. Samuels of the Wisconsin experiment station. This method has been designed to meet the difficulty which workers have experienced in the past in collecting the curd from heated buttermilk, since the curd is usually so fine grained that it cannot be collected on a cheesecloth strainer.

The new process involves a careful regulation of the temperature. The buttermilk is heated to 78 degrees as rapidly as possible, while constantly stirring. The heating is then stopped and the buttermilk allowed to stand perfectly quiet for two hours. From this time it curdles slowly, the clear whey separating from the curd. The curd is then heated to 130 degrees and stirred gently and again left quiet for one hour, during which period it is not allowed to cool. The curd settles to the bottom of the vessel and much of the clear whey may be poured or drawn off. The solids are then put on cheesecloth to drain.

After draining for about six hours a little more than 1 per cent salt is added, and the buttermilk cheese is ready for use. It has a mild buttermilk flavor and is finer in texture than cottage cheese, so that it may be spread on bread like butter. From twelve to fifteen pounds cheese may be made from 100 pounds buttermilk. The author points out it offers a profitable use for buttermilk, much of which is now thrown away or sold at a low price at many creameries in the state.

PROTECTING THE COW.

A Covering of Straw and a Blanket Will Keep It Warm in Cold Weather.

The cold days of winter bring with them the problems of affording the cows sufficient protection from chill under which they suffer to the detriment of their production and their health.



Overcoat of Straw.

ment of their production and their health.

An excellent suggestion, therefore, is the one pictured in the illustration. It is simply this:

In extremely cold weather—a blanket thrown over a cow while standing in its pen does not always suffice. And, as blankets are sometimes scarce one blanket may be made to do by stuffing straw up under it to the manner shown.

Care of Dairy Utensils.

Any dirt that has accumulated on the milk can be good evidence that the milk is full of these undesirable bacteria. To guard against this trouble it is first necessary to look to the utensils. Only those that can be easily cleaned, which have a hard, smooth surface without any unnecessary corners, should be used. Wooden vessels contain thousands of small pores that make it almost impossible to thoroughly clean them.

Glassware and earthenware have been used to some extent with good results, but the fact that they are so expensive and easily broken makes it not practicable to use them. Galvanized zinc or iron receptacles should never be used. Tin that is perfectly free from rough surfaces combines all the good qualities to be desired in milk utensils.

Dairy Cleanliness.

Great care should be taken that there is no dirt sticking to the cows' sides that will find its way into the milk pail, as every particle of dirt or filth of any kind that gets into the milk carries with it thousands of bacteria. Undesirable bacteria produce taste in milk. These live in the filth that lodges on the surface and in the crevices of half cleaned utensils, as well as in the filth that is in the barn or in the separator.



To make the greatest success of a herd, study the wants of each cow.

The management of the dairy herd is of much importance in this study of economic milk production.

The largest makers are the greatest eaters. This rule is one that you can tie to and follow without danger of being deceived.

Wash milk things first in cold water and then scald them. To scald them, first makes it much harder to get them absolutely clean.

Do not allow any strange flavored foods, like garlic, cabbage or turnips, to be eaten by the cows except immediately after milking.

There is no farm animal that yields as much per day as the cow. To be clean the cow must be thoroughly washed, for it is impossible to get milk milked from an unclean cow.

